

CLAIMS

What is claimed is:

1. An essentially anhydrous, hydrophobic, substantially pigment free, homogeneous and stable carrier gel, free of synthetic oils, consisting essentially of a minor proportion by weight of a waxy solid and a major proportion by weight of a naturally occurring vegetable oil, the gel having particles of waxy solid in a size range from about 0.1 µm to 10 µm homogeneously distributed as a disperse phase the gel having a viscosity in the range from 10,000 cP at 25 °C measured with a T-A bar at 0.5 rpm, to about 100,000 cp at 10 °C measured with a T-F bar at 0.1 rpm, each measured with a Brookfield Model DV-II+ Viscometer on a Model D Helipath stand, the gel being stable for at least 30 days when confined in a container in an air atmosphere at 40 °C at substantially sea level.
2. The carrier gel of claim 1 wherein the vegetable oil includes from 0 to 15% by weight of a hydrogenated vegetable oil.
3. The carrier gel of claim 1 wherein the vegetable oil is present in an amount in the range from about 55% to 95%, and the waxy solid is present in an amount in the range from about 5% to 40%.
4. The carrier gel of claim 3 wherein the vegetable oil is present in an amount in the range from about 60% to 90% by weight of the gel, and the waxy solid is present in an amount in the range from about 10% to 25%.
4. A method for preparing a carrier gel, comprising, heating a mixture of a minor proportion by weight of a waxy solid and a major proportion by weight of a naturally occurring vegetable oil to a temperature above the melting point of the waxy solid but below a temperature at which either of the components is degraded;

cooling the mixture to a temperature below about 38°C (100°F) to form a slurry having an initial viscosity in the range from about 2,000 cp to 50,000 cp at 25°C; continuously mixing the slurry with sufficient energy to raise the temperature at least 5°C to form a rheoplectic mass and simultaneously cooling the mass to a temperature below
5 49°C (120°F);
thereafter cooling the rheoplectic mass to ambient temperature; and,
recovering a cool and stable carrier gel having no visible slump at 30°C for a period of 24 hr, and a viscosity in the range from 10,000 cP at 25°C measured with a T-A bar at 0.5 rpm, to about 100,000 cP at 25°C measured with a T-F bar at 0.1 rpm, each measured
10 with a Brookfield Model DV-II+ Viscometer on a Model D Helipath stand.

5. The method of claim 4 wherein the cool and stable gel is held open to the atmosphere for at least 8 hr to enhance the stability of the gel.
6. The method of claim 4 including heating the mixture to a temperature from about 5°C to 20°C above the melting point of the waxy solid; and, wherein the vegetable oil is present in an amount in the range from about 55% to 95%, and the waxy solid is present in
15 an amount in the range from about 5% to 45%.
7. An emollient carrier gel produced by heating a mixture of a minor proportion by weight of a waxy solid and a major proportion by weight of a naturally occurring vegetable oil to a temperature above the melting point
20 of the waxy solid but below a temperature at which either of the components is degraded; cooling the mixture to a temperature below about 38°C (100°F) to form a slurry having an initial viscosity in the range from about 2,000 cp to 50,000 cp at 25°C; continuously mixing the slurry with sufficient energy to raise the temperature at least 5°C to form a rheoplectic mass and simultaneously cooling the mass to a temperature below
25 49°C (120°F);
thereafter cooling the rheoplectic mass to ambient temperature; and,

recovering a cool and stable carrier gel having no visible slump, a viscosity in the range from 10,000 cP at 25°C measured with a T-A bar at 0.5 rpm, to about 100,000 cP at 25°C measured with a T-F bar at 0.1 rpm and a Brookfield Model DV-II+ Viscometer on a Model D Helipath stand.

- 5 8. The carrier gel of claim 7 wherein the cool and stable gel is held open to the atmosphere for at least 8 hr to enhance the stability of the gel.
9. The carrier gel of claim 7 including heating the mixture to a temperature from about 5°C to 20°C above the melting point of the waxy solid; and, wherein the vegetable oil is present in an amount in the range from about 55% to 95%, and the
10 waxy solid is present in an amount in the range from about 5% to 45%.